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Frozen Recipe

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Snowy Mac & Cheese

Prep: 10 mins

Cook: 15 mins

Serves: 6



After ice skating with Anna and Olaf, Elsa loves to make the perfect warming lunch to share with her friends... Mac & cheese!

Ingredients

- [300g macaroni](#)
- [200g reduced fat mature cheddar cheese, grated](#)
- [235g mozzarella cheese, grated](#)
- [200g cauliflower, cooked and chopped](#)
- [¼ tsp ground nutmeg](#)
- [¼ ground cayenne pepper](#)
- [1 ¾ tsp salt](#)
- [350ml milk](#)
- [3 tbsp flour](#)
- [2 tbsp butter, melted](#)
- [1 tbsp olive oil](#)

Method

1. Cook the macaroni according to the directions on the pack.
2. With an adult's help, add the oil, butter, and flour to a large pot over medium-low heat, and whisk together for 3 minutes. While continuing to whisk, slowly add in the milk and gently bring to a bubble. Stir in the cheddar and mozzarella cheeses one handful at a time. Season with nutmeg, cayenne pepper, and salt.
3. Add the cooked pasta and cauliflower to the pot and stir to coat with cheese sauce.

Tip: If you'd like a crispy top, pour the entire mixture into a baking dish, sprinkle with extra mozzarella cheese, and have a grown-up help place it under the grill until it has browned, for about 3 minutes.

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